

RISkacz

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **40**
- SRM **46.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **5 min** at **76C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (59.5%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (6%) | 85 % | 4 |
| Grain | Karmelowy Strzegom | 0.5 kg (6%) | 79 % | 150 |
| Grain | Carafa III | 0.1 kg (1.2%) | 70 % | 1034 |
| Grain | Płatki pszeniczne | 0.5 kg (6%) | 60 % | 3 |
| Grain | Strzegom Wiedeński | 0.5 kg (6%) | 79 % | 10 |
| Grain | Karmelowy Ciemny Strzegom | 0.1 kg (1.2%) | --- % | 300 |
| Liquid Extract | WES ekstrakt słodowy ciemny | 1.2 kg (14.3%) | 80 % | 700 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Chinook | 50 g | 15 min | 13 % |
| Boil | Lublin (Lubelski) | 50 g | 50 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| SafAle T-58 | Ale | Dry | 22.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|-----------|-----------|
| Flavor | Płatki dębowe | 100 g | Secondary | 14 day(s) |